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Directions for Using Fleischmann's Yeast in the Production of Less than One-Half (1/2)% Alcoholic Temperance Beers

The Fleishmann Company

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DIRECTIONS FOR USING FLEISCHMANN'S YEAST IN THE
PRODUCTION OF LESS THAN ONE-HALF ($\frac{1}{2}$)% ALCHOLIC
TEMPERANCE BEERS.

As this Yeast has been grown under different conditions and at higher temperatures than the ordinary Brewers' Yeast, it is necessary to follow directions in order to insure complete success.

1. Make a Wort of between 6 to $7\frac{1}{2}$ % Balling.
 2. Use about one-half ($\frac{1}{2}$) pound of Yeast per barrel of Wort, or about 50 pounds of Yeast per 100 barrels of Wort.
 3. Start fermenting with first Wort at a temperature of about 12° R.
 4. After fermentation is well under way add to balance of Wort and ferment at 10° R. for about 24 hours.
 5. Ferment until Balling shows a drop of 0.5%, which will yield about 0.2 to 0.3% Alcohol.
 6. Cool Wort rapidly to 1° R., thus checking fermentation.
 7. Allow Yeast to settle.
 8. Filter, to eliminate yeast cells.
 9. Carbonate.
 10. Pasteurize bottled beer at 50° R. for about 25 minutes. In order to sterilize beer in bulk pump it back into the kettle after checking fermentation and hold it at about 50° R. for about 25 minutes previous to filtering and racking.
- N. B. Owing to the fact that Fleischmann's Yeast is being grown at higher temperatures, fermentation will stop at 1° R. entirely, preventing all danger of after-fermentation.
Use fresh Yeast for each Brew, the crop being naturally small owing to checked fermentation.

Fleischmann's Yeast will produce in Temperance Beers a much better taste and flavor than regular Brewers' Yeast, at the same time eliminating any Wort taste and bitter after-taste.

It will also chill-proof the beer to a high degree, as it contains certain proteolytic enzymes.

THE FLEISCHMANN COMPANY.